

ORLANDO'S

Catering & Special Event Design



The Grand Hall on Chouteau



314-638-6660 / orlandogardens.com

Grand Elegance Buffet Menu



4300 Hoffmeister Ave.
St. Louis, MO 63125 · 314.638.6660
info@orlandogardens.com
orlandogardens.com

Catering and Event Design

Hand Carved Entrées (please choose one)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, and served with au jus and horseradish mousse

Pecan Wood Smoked Beef Brisket

Slow smoked in house and served with our honey bourbon and beer glaze

Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

Herb Roasted Turkey Breast

Served with a brandied cherry glaze

Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

Apple Brandy Ham

carved and served with Pommery mustard

Italian Bistro Steaks

(additional \$2.00) Carved from the hanger steak and served with a roasted tomato, caramelized onion Modena balsamic reduction

Leg of Lamb Rotisseurs

(additional \$2.00) Served with red currant demi glaze

Prime Rib

(additional \$4.00) Carved "English Style" and served with au jus and horseradish mousse

Specialty Entrées (please choose one)

Chicken Modiga

An Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce

Chicken Milano

Stuffed with Orlando's hand crafted Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

Chicken Parmesan

Italian breaded breast, atop Orlando's home made marinara sauce, finished with a blend of parmesan, Provel and Asiago cheeses

White Truffle Chicken Fonduta

Sautéed breast ladled with a creamy three cheese sauce infused with white truffles

Chicken Cacciatore

Our fifth generation recipe with olive oil, tomatoes, olives, capers, peppers, and onions

Asian Chicken Barbeque

Marinated and chargrilled Filipino-style with a tangy banana molasses tomato sauce

Smoked Bacon and Bourbon Jam Chicken

Roasted chicken breast finished with provolone cheese and smoky bacon bourbon jam

Braised Beef Bordelaise

with mushrooms and grilled onion demi-glace

Turkey Scaloppini

Thin slices of turkey breast sautéed with chardonnay, capers, and mushrooms

Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

Panko and Parmesan Encrusted Tilapia

Tilapia fillets with seasoned panko bread crumbs and aged parmesan cheese topped with basil and tomato salsa

Sole Florentine

Fillet of Sole with crab stuffing with a light garlic spinach cream (additional \$2.00)

Grilled Atlantic Salmon

Fillet of salmon with orange ginger glaze (additional \$3.00)

Accompaniments (please choose three)

<p>Cavatelli Carbonara Shell pasta with parmesan cream sauce, bacon and green onions</p> <p>Pasta Bolognese Penne pasta in our rich tomato and pork sauce</p> <p>Penne Pomodoro Penne pasta in our zesty marinara sauce baked with Provel cheese</p> <p>Cavatelli Broccoli Shell pasta with broccoli in a parmesan cream sauce</p> <p>Garden Cavatappi Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil</p> <p>Buffalo Chicken Pasta Pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a cheesy bread crumb topping</p> <p>Four Cheese Macaroni Cavatappi pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses.</p> <p>Sun Dried Tomato Asiago Risotto Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream</p> <p>Artichoke Pancetta Risotto Artichokes and nutmeg infused Italian bacon folded into a creamy arborio rice</p>	<p>Potatoes Siciliano Our family recipe! Potatoes thinly sliced with the jackets left on, baked in rows in a butter herb sauce</p> <p>Bacon Cheddar Roasted Potatoes Generous portions of bacon and cheddar cheese compliments our roasted red potatoes</p> <p>Sweet Potato Fusion Mashed sweet potatoes topped with candied pecans served along side roasted garlic red-skinned mashed potatoes</p> <p>Roasted Garlic Mashers Red-skinned potatoes whipped with fresh roasted garlic</p> <p>White Cheddar Potatoes Gratinée Sliced Yukon potatoes layered with cream and white cheddar cheese</p> <p>Heritage Blend Pilaf A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed</p> <p>Almond Basmati Rice Exotic rice spiced with cinnamon, raisins and almond slivers</p> <p>Farm House Green Beans with smoked bacon and sautéed onions</p> <p>Chef's Grilled Vegetables Grilled seasonal vegetables</p>	<p>Whole Green Beans & Parisian Carrots Long greens beans with unique round carrots</p> <p>Italian Vegetable Medley Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fineherbs, and white wine</p> <p>Mexican Street Corn Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce</p> <p>Green Beans Amandine Green beans topped with roasted almonds</p> <p>Honey Cinnamon Baby Carrots Baby carrots laced with a light blend of honey and cinnamon</p> <p>Ratatouille Portabella Eggplant, zucchini, yellow squash, and mushrooms baked in a tomato oregano sauce</p> <p>Grilled Vegetable Tray Dramatically displayed grilled zucchini, tiny carrots, yellow squash, mushrooms, asparagus, and red bell peppers with red pepper dip (additional \$1.00 per person)</p> <p>Asparagus Provel Gratin Quick blanched fresh asparagus spears baked with creamy provolone cheese (additional \$2.00 per person)</p>
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Salads (please choose one)

<p>Classic Caesar Salad Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons</p> <p>California Salad Baby field greens with strawberries, mandarin oranges, toasted almonds and honey raspberry vinaigrette</p> <p>Mixed Field Green Salad A mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts</p>	<p>Cheddar Ranch Salad Mixed greens, cheddar cheese, sliced cucumbers, tomatoes, buttermilk ranch dressing</p> <p>Orlando's Italian Café Salad Iceberg and romaine lettuces, artichoke hearts, Provel cheese with Orlando's signature dressing</p> <p>Fresh Italian Garden Salad Iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in Orlando's Signature Italian dressing</p>
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**The Grand Elegance Buffet also includes:
Dinner Rolls served with butter
Self Served Beverages station with water and
freshly brewed coffee or ice tea**

Grand Elegance Buffet price per person:

50–99 guests - \$34.00	100 – 199 guests - \$32.00	200 and over - \$31.00
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All prices listed are subject to an 22% service charge and sales tax

Pricing includes event staff for up to a four-hour event (additional staffing fees may apply depending on venue chosen and longer event times). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These variables are customized for each event depending upon the number of guests expected. Additional fees includes a \$40 per vehicle charge and rental delivery/pick up charges if applicable.

We will be happy provide a proposal upon request.

Simple Elegance Menu



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Entrées (please select two)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, and served with au jus and horseradish mousse

Braised Beef Bordelaise

with mushrooms and grilled onion demi-glace

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce and offered with a fresh tomato, basil and garlic salsa on the side

Asian Barbequed Chicken

Marinated and chargrilled Filipino-style in a tangy banana molasses tomato sauce

Carved Grilled Chicken Breast

Roasted chicken breasts, carved and offered with caramelized onion pan gravy (additional \$2.00 if chosen with carved beef)

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

Hot Baked Ham with Pineapple

Baked with brown sugar and sugar sweet pineapple

Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

Accompaniments (please select three)

Pasta Bolognese

Penne pasta in our rich tomato and pork sauce

Penne Pomodoro

Penne pasta in our zesty marinara sauce baked with Provel cheese

Garden Cavatappi

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan sauce

Fettuccine Alfredo

Prepared with our house made alfredo sauce

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter herb sauce

Roasted Garlic Mashers

Red-skinned potatoes whipped with fresh roasted garlic

Bacon Cheddar Mashers

Generous portions of bacon and cheddar cheese added to mashed potatoes

Sun Dried Tomato Asiago Risotto

Started with Chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

Heritage Blend Pilaf

A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed

Almond Basmati Rice

Exotic rice spiced with cinnamon, raisins, and almond slivers

Farm House Green Beans

With smoked bacon and sautéed onions

Mexican Street Corn

Grilled with sweet bell peppers and onion tossed in a creamy cotija cheese sauce

Chef's Grilled Vegetables

Red peppers, yellow squash, carrots, & broccoli

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon

Baby Carrots

Peas & Carrots

in a Butter Basil Sauce

Salad (please select one)

Fresh Italian Garden Salad

iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in Orlando's signature Italian dressing

Classic Caesar Salad

Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons

Buffet Includes: Dinner Rolls and Butter with a self serve beverage station with water and your choice of fresh brew coffee or ice tea

Simple Elegance Buffet price per person:

50-99 guests - \$29.00

100 - 199 guests - \$27.00

200 and over - \$25.00

All prices listed are subject to an 22% service charge and sales tax

Pricing includes event staff for up to a four-hour event (additional staffing fees may apply depending on venue chosen and longer event times). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These variables are customized for each event depending upon the number of guests expected. Additional fees includes a \$40 per vehicle charge and rental delivery/pick up charges if applicable. We will be happy provide a proposal upon request.

Country Elegance Buffet



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Let Orlando's 50 years of pit master experience elevate your BBQ menu with style!
We always include our team of service professionals to ensure a first class presentation.

Hickory Smoked Entrées (please select two)

Chef Carved Beef Brisket	Chef Carved Ribeye with Horseradish Sauce Add \$6.00
Chef Carved Cider Infused Turkey Breast	St. Louis Style Ribs Add \$5.00
Pulled Pork	Orange Ginger Atlantic Salmon Cold Smoked Atlantic Salmon with an Orange Ginger Glaze Add \$6.00
Pulled Chicken	
Pecan Wood Smoked Cauliflower drizzled with a barbeque spice aioli	

“Get Sauced” Bar:

You and your guests can customize your choice of entrées with these great barbecue sauces!
honey bourbon, sweet & smokey, chipotle, Carolina mustard, honey mustard, tomato bacon jam

Accompaniments (please select three)

4-Cheese Mac with Cheez-It Topping	Red Skinned Potato Salad
Baked Beans with Pork Belly	Sunflower Broccoli Salad
Mexican Street Corn	Balsamic Grilled Vegetable Salad
Pecan Smoked Cauliflower tossed in bbq spice aioli	Italian Pasta Primavera Salad
Farm House Green Beans with Bacon and Onions	Italian Garden Salad
Poppy Seed Coleslaw	Caesar Salad

Plus many more options! If you don't see what you like here, just ask!

The Country Elegance Buffet includes:

Fresh Yeast Rolls and Honey Butter

Freshly Brewed Coffee Station

Country Elegance Buffet price per person:

50–99 guests	100 – 199 guests	200 and over
\$30.00	\$28.00	\$26.00

Pricing includes Orlando's professional service long before your event begins until after you and all your guests have gone.
We are there throughout to serve you and make sure you have a great time and then we take care of all the clean up!

Pricing includes all necessary event staff for up to a **four-hour event** (additional service hours are an extra charge). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These variables are customized for each event depending upon the number of guests expected. Additional fees also include a \$40 per vehicle charge and rental delivery/pick up charges if applicable. Pricing may also vary based on venue selected.

We will be happy provide a proposal upon request.

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Country Elegance Options

Before and After Add Appetizers or a Late Night Snack

Barbecue Nacho Station

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

\$5.00 per person

Add Guacamole (\$1.00 per person)
Add BBQ Shrimp (\$2.00 per person)

Different Twist Pretzel Station

Hand crafted by St. Louis' own "Different Twist Pretzel Company". Soft pretzel bites served warm with these fun dipping sauces:

- ◆ Cheddar Bacon Ale ◆ Chardonnay Cheese Fondue
- ◆ Kentucky Bourbon ◆ Honey Mustard
- ◆ Blackberry Dijon ◆ Spicy Buffalo

\$5.00 per person

Fire Starter Appetizers

Offered as a station or *butler passed service

Choose 3

Chef Joe's Smoked Beef & Bacon Meatballs
Sausage Stuffed Jalapeno Peppers
Honey Bourbon BBQ Wings
Buffalo Style Hot Wings
Asian BBQ Chicken Sates

Twisted Devilled Eggs
Ranch with Bacon Crumbles & Avocado with Pico de Gallo
Sharp Cheddar Mac and Cheese Bites
Roasted Corn Canapés in a black bean pastry shell
Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce

\$8.00 per person

(based on 2 of each item per person)

Add one of our signature options:

Louisiana Grilled Shrimp with Chili Pepper Remoulade \$29.00 per dozen

Everything Bacon \$20.00 per dozen

Chocolate Bacon \$20.00 per dozen

Chimichurri Tenderloin Kabobs \$45.00 per dozen

Additional service charges apply for butler passed service

Blue Ribbon Winners

Shortcake Bar

\$3.00 per person

House baked short cakes offered with whipped cream and these fun toppings:

Choose 3

- ◆ Strawberry ◆ Grilled Peaches
- ◆ Blueberries ◆ Apples ◆ Chocolate

Warm Scratch Made Cobbler

\$3.50 per person

Choose 1

Caramel Apple Pecan
topped with candied pecans and drizzled with warm caramel
Grilled Georgia Peach
Napa Valley Pinot Noir Cherry
Blueberry Lemon
(Choose a 2nd cobbler for an additional \$2.00 per person)

Dessert Nachos

Cinnamon and Sugar Sopapilla Chips
\$4.50 per person

or

Brownie/Blondie Bar

\$4.50 per person

Both offered with these fun toppings:

- Whipped cream
- Chocolate
- Caramel
- Vanilla cream
- Mango salsa
- Pineapple sauce
- Confetti candy sprinkles
- Chopped peanuts

Available Options and Upgrades



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Dinnerware for Buffet and Hors D'oeuvre Menus

Basic China Service **\$4.00 per person**

includes china dinner plates on the buffet, linen napkins, dinner fork, and dinner knife for each place setting, and salt & pepper shakers for each table
All other items would be disposable unless added

Deluxe China Service **\$2.50 per person additional**

includes all items in the "Basic" package above plus a dessert plate, dessert fork, Irish coffee mug and teaspoons
Also available for hors d'oeuvre menus

Hors D'oeuvre Menu Service **\$3.00 per person**

includes china cocktail plates, forks, and disposable cocktail napkins available on the buffet
All other items would be disposable unless added

Stations Menu Service **\$4.00 per person.**

includes additional china cocktail plates, forks, and disposable cocktail napkins required for multiple stations
(Pricing does not include specialty items such as martini or shot glasses)

Other Service Rental Options

Water Service to your tables \$2.00 per person

includes filled glass water goblets preset on your tables and refilled during dinner service, recommended for dinner buffets services only

Glassware at the Bar \$4.25 per person

All purpose and wine glasses for your bar and includes additional staff for bussing

Cocktail Hour China for Hors D'oeuvre Station \$1.50 per person

includes china plates, forks, and disposable cocktail napkins on hors d'oeuvre station during cocktail hour

All prices listed are for basic white china and silver forks and knives, specialty rentals are available but at different price points. Please ask your consultant for details.

All prices include any additional staff required for set up, bussing, and clean up of rented items
and are subject to a 22% service charge & sales tax

Additional Service Options (for dinner buffet menus)

Seated Service to the head table only:
\$20.00 per person at the head table

Salad served to your tables: \$3.50 per person

Cake & Coffee served to the tables: \$3.50 per person

***Wine Service (white & red): \$5.00 per person**

***Champagne Toast for all: \$4.00 per person**

All service items include the required china, silverware, and glassware

\$.50 discount for combining 2 service items

\$1.50 discount for combining 3 or more service items

*service available only when Orlando's is providing bar package, venues that provide your bar are responsible for providing the alcohol and must be consulted first before adding these services

Service items subject to 22% service charge

Other Rental Options

Table Linens

Orlando's is happy to arrange all of your table linens! Individual cloths are available in a variety of sizes, colors, and styles.

Simple polyester linens are available in over 50 colors and range from \$10-\$25 per cloth depending on the size.

We also can suggest a variety of specialty linens to make your event more unique (prices vary based on styles) We will include current pricing for all your table linens on your proposal!

Tables, Chair, and other rentals

Orlando's is happy to arrange for all your party needs whether you need everything for your event or just a few items. Many venues provide tables and chairs but some don't and that isn't a problem, we are perfectly happy to provide you with an accurate quote for all your tables, chairs, linens, bar set ups, and more!

Rental delivery & pickup charges are additional and listed separately for all items above

Lasting Impressions



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Catering and Event Design

Cocktail Hour Options

Offer your guests one or both of our Hors D'oeuvre packages for your cocktail hour:

Hors D'oeuvre Station (choose two) \$7.00 per person

Orlando's Fresh Fruit & Cheese Display V, GF

assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Artichoke Parmesan Dip V

a rich spread of artichoke hearts and parmesan cheese served warm with garlic toasted baguettes

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salamis served with assorted crackers

Fresh Garden Crudités with Dips V, VG, GF

a dramatic and colorful display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Bruschetta Presentation

choice of 3 spreads served with caramelized onion herb Focaccia crostini and sliced baguettes and for spreading

Choose 3: Olive Tapenade V, Red Pepper Pesto V, Feta Artichoke Spread V, Roasted Tomato Balsamic VG, and Hummus T'ahini VG

Butler-Passed Hors D'oeuvres (choose three) \$8.00 per person

Roma Tomato Bruschetta V

crisp baguette topped with a slice of balsamic marinated Roma tomato, Buffalo Mozzarella, and fresh basil

Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden

Mojo Pork Tacos GF

One bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

Arancini de Riso V

creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

Rolling Mac & Cheese V

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy Peppadew pepper

Miso Chicken Canapes

phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with Sriracha Aioli

Edamame and Pea Hummus Canapes

GF, V, VG

served in cucumber cups, garnished with roasted tomato

French Onion Gruyere Tart V

caramelized onion jam baked with Gruyere cheese in a pastry shell

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

Buffalo Chicken Tortilla Spirals

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

Buffalo Chicken Paninos

miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

Boursin Cheese Soufflés V

miniature boursin cheese soufflés in a panko crust garnished with red grape relish

Jamaican Chicken Mini Tacos GF

One bite mini crispy taco shells filled with jerk chicken accented with a Jamaican grilled pineapple glaze

Roasted Poblano Avocado Tostada

GF, V, VG

Avocado on a corn tortilla round topped with roasted poblano peppers

Antipasto Bruschetta

Crostini with boursin cheese, diced salami, tomatoes, olive tapenade and balsamic syrup drizzle

Roasted Tomato Crostinis V, VG

roasted tomato relish with balsamic syrup on crostinis

Beef Roulade

tender beef rolled with horseradish mousse and served on crostini

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

Sweet Bites Trays!

Orlando's Homemade Bite-sized Desserts
Starting at \$3.00 per person

After Dinner...

Endless Possibilities!

Orlando's can help you arrange an endless variety of treats for you and your guests:

Signature Drinks ♦ Donuts ♦ Food Trucks ♦ Nacho Bar ♦ Imo's Pizza ♦ White Castles

Candy Bar ♦ Smore Station ♦ Nothing Bundt Cakes ♦ Dessert Nachos ♦ Specialty Cupcakes or Cheescakes

Ice Cream Cart from Sling N Scoops ♦ Ted Drewes Frozen Custard Cups

All prices subject to a 22% service charge and sales tax.

Many alternate and additional suggestions available upon request

Late night snacks!

Plated Presentations



4300 Hoffmeister, Hwy 55 at Union
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Each plated presentation features your choice of salad, entrée, & dessert and includes full service china, silverware, linen napkins, water glasses, coffee service, & our courteous staff.

Salads

LIMONCELLO SALAD...mesclun greens, with candied almonds, dried cranberries, feta cheese, dressed with a Limoncello vinaigrette

TRADITIONAL CAESAR...romaine lettuce tossed in traditional Caesar dressing finished with parmesan & homemade croutons

GARDEN RANCH...a blend of iceberg & romaine paired with plum tomatoes, pepper bacon, cheddar cheese, cucumbers, & topped with our own buttermilk ranch dressing

RUSTIC HEARTS...a romaine heart topped with shaved Asiago cheese, grilled Spanish onions & roast red peppers, ladled with sun dried tomato oregano vinaigrette and garnished with a Kalamata olive bread crouton

ITALIAN BISTRO...a blend of iceberg & romaine with artichoke hearts, sweet red bell peppers, green onions, provolone cheese, and our house made creamy Barolo wine vinaigrette

AUTUMN HARVEST...baby kale, shaved Brussels sprouts, Napa cabbage, radicchio, red cabbage tossed with golden raisins & candied almonds, tossed in an apple pomegranate honey vinaigrette (available year round)

Dual Entrées

FILET MERLOT & CHICKEN PARISIENNE

A center cut filet of beef with Merlot wine demi-glace & sautéed breast of chicken with a parsley cream with just a hint of garlic

Goat Cheese Polenta

FILET DE VIN & ATLANTIC SALMON

Beef tenderloin with port wine demi-glace & grilled Atlantic salmon with ginger orange glaze

Gruyere au Gratin Potatoes

FILET MIGNON & PESTO PRAWNS

Bacon wrapped filet of beef with merlot wine sauce & three large shrimp with basil pesto

Asiago Cheese Herb Risotto

Our Chef has pared each entrée with a complimenting accompaniment & seasonal fresh vegetables provided by local farmers whenever possible.

Entrées

STAR WELLINGTON

Traditional Wellington deconstructed.
Tenderloin topped with mushroom duxelle & merlot bordelaise, finished with a pastry 'star'
Asiago Scalloped Potatoes

COCOA FUSION

Filet of beef ladled with a port wine demi-glace infused with a hint of Dutch cocoa
Goat Cheese & Quinoa Polenta

SHALLOT GRILLED TENDERLOIN (Gluten free)

Grilled medallions of beef tenderloin served with a shallot & mustard seed jus
Rooster Mashed Potatoes

FILET FONTINELLA

Grilled bacon wrapped filet mignon capped with a crust of Fontinella cheese, a hint of fresh grated horseradish, & Italian bread crumbs, finished with Marsala wine demi-glace
Black Truffle Yukon Gold Mashed Potatoes

JACK DANIEL'S® STRIP

Custom cut New York Strip steak chargrilled with sweet onions topped with a Jack Daniel's® glaze
Smoked Gouda Macaroni & Cheese

PARMESAN ENCRUSTED TILAPIA

With an Italian basil salsa
Lobster Risotto

THAI GINGER SALMON

Brushed with sweet & spicy rice wine ginger chili glaze
Jasmine & Bamboo Rice

SRIRACHA CHORIZO CHICKEN

A culinary fusion of East & West! Boneless breast stuffed with Chorizo sausage & fresh chives, ladled with roasted red pepper & Sriracha cream, finished with crispy tortilla straws
Sun Dried Tomato Au Gratin Potatoes

ORLANDO'S CHICKEN MODIGA

Boneless breast encrusted in Italian bread crumbs, topped with Provel cheese, smoked bacon, & fresh mushrooms ladled with a white wine lemon garlic cream
Roasted Garlic & Chive Duchess Potatoes

GRILLED CHICKEN (Gluten free)

Grilled breast of chicken with olive oil & fresh herbs
Rice pasta with sun dried tomato basil parmesan sauce

GRILLED PEACH CHICKEN (Gluten free)

Grilled boneless breast accented with a sweet & slightly spicy chipotle peach glaze & finished with grilled peaches.
Sundried Tomato Manchego Cheese Polenta

TUSCAN CHICKEN

Boneless breast filled with fresh leeks, sun dried tomatoes, prosciutto ham, & Fontinella cheese, highlighted with a sauce of fresh thyme cream.
White Truffle Parmesan Risotto

SPEDINI SALVATORE

Chicken breast hand rolled with prosciutto, Asiago cheese, extra virgin olive oil, fresh basil, & sun dried tomatoes, sliced & topped with Orlando's sweet Italian tomato basil salsa
Angel Hair Pasta Nest with Creamy Basil Pesto

PANCETTA PORK TENDERLOIN

Lightly smoked & roasted with a sweet hazelnut glaze, garnished with crispy pancetta
Italian Parsley & Chive Potato Pancakes

TURKEY FILET MIGNON

chargrilled center cut turkey breast wrapped with apple wood smoked bacon with apple & sun dried cranberry glaze
Candied Pecan Mashed Sweet Potatoes

GARDEN HARVEST

(Vegetarian/Vegan/Gluten Free)
Blended grains; brown rice, crimson lentils, wild rice, black beluga lentils, Colusari red rice, multi color split peas, and amaranth with olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

PORTABELLA STEAK

(Vegetarian/Vegan/Gluten Free)
Char-grilled portabella mushroom steak with chive potato pancakes & fresh seasonal vegetables

Pastas

Optional Pasta Course...An Orlando Family Tradition

PENNE BOLOGNESE...penne pasta generously ladled with the Orlando family tomato & pork sauce recipe & finished with parmesan cheese...\$2.75 per person

BACON MAC & CHEESE...penne pasta tossed with crispy bacon & our three cheese blend of Provel, Asiago, & cheddar...\$3.95 per person

ITALIAN SAUSAGE & BROCCOLINI RAVIOLI...with sun dried tomato parmesan cream sauce...\$6.95 per person

OVEN ROASTED PORTABELLA MUSHROOM & SPINACH RAVIOLI...grilled red pepper & eggplant ratatouille tomato sauce... \$6.95 per person

Desserts

TOLLHOUSE CHEESECAKE TOWER (please add \$1.00 per person)
a tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

CREAMY ORANGE POUND CAKE TRIFLE
layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

HAZELNUT MASCARPONE CHEESECAKE (please add \$1.00 per person)
a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

WHITE CHOCOLATE BREAD PUDDING
ladled with sautéed bananas in warm butterscotch caramel

AMARETTO CHOCOLATE MOUSSE BOMBE
coated with our decadent chocolate ganache & served with vanilla egg cream sauce

TRIPLE DECADENCE (please add \$1.00 per person)
Three mini desserts in one!
Almond ricotta cheese cake, amaretto chocolate mousse, Bavarian cream fruit tartlet

VANILLA MOUSSE TOWER
coated with white chocolate ganache, peach blossom sauce

FLOURLESS CHOCOLATE CAKE
Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

YOUR WEDDING CAKE!!

We will served your wedding cake! You will receive a \$1.00 per person credit and we will take care of cutting, plating, and serving your wedding cake as your dessert course.

If you have not chosen a wedding cake, we highly recommend **Wedding Wonderland Cake Shop!** **Wedding Wonderland** has a wide variety of styles for the cake of your dreams and they will happily offer you a 10% discount on your cake exclusive to Orlando's Catering. See your sales consultant for more information on Wedding Wonderland or visit their website at weddingwonderlandcakes.com!

All plated dinners include fresh baked Artisan rolls & butter, water service, & freshly brewed coffee offered to your tables.

Plated Presentation Prices (per person)

	Minimum 51 guests	Minimum 100 guests	Minimum 200 guests
All Chicken Entrees	\$54.00	\$50.00	\$48.00
Pancetta Pork Tenderloin	\$54.00	\$50.00	\$48.00
Turkey Filet Mignon	\$54.00	\$50.00	\$48.00
Vegan/Vegetarian or Portabella Steak	\$54.00	\$50.00	\$48.00
Parmesan Encrusted Tilapia	\$54.00	\$50.00	\$48.00
Thai Ginger Salmon	\$61.00	\$55.00	\$53.00
Star Wellington, Cocoa Fusion, or Grilled Shallot Tenderloin	\$69.00	\$62.00	\$61.00
Filet Fontinella	\$72.00	\$66.00	\$64.00
Jack Daniel's® Strip	\$64.00	\$57.00	\$58.00
Dual Entrees:			
Filet Merlot & Chicken Parisienne	\$67.00	\$61.00	\$59.00
Filet de Vin & Atlantic Salmon	\$72.00	\$66.00	\$64.00
Filet Mignon & Pesto Prawns	\$69.00	\$63.00	\$61.00

Pricing includes event staff for a four-hour event (**additional staffing fees may apply depending on venue chosen and longer event times**). Pricing also includes full service china, silverware, linen napkins, water glasses, coffee service, & all equipment. Additional fees also include a minimal \$80 vehicle charge and rental delivery/pick up charges if applicable. Tables, chairs, linens & skirting available at an additional charge.

We will be happy provide a proposal upon request.

Please add 22% service charge & sales tax.

Hors D'oeuvre Menus



4300 Hoffmeister Ave.
St. Louis, MO 63125 · 314.638.6660
info@orlandogardens.com
orlandogardens.com

Catering and Event Design

Hors D'oeuvre Menu #1

Toasted Cannelloni Bites

tubular pasta stuffed with tender seasoned beef, cut into bite-size pieces, breaded and deep fried, dusted with parmesan cheese and served with marinara sauce for dipping

Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with your choice of dips (choose 2):

Buffalo • Honey Mustard • Teriyaki • Barbecue • Ranch • Honey Garlic

Sicilian Meatballs Marinara

mini Italian meatballs served in Orlando's rich homemade marinara sauce

Buffalo Chicken Tortillas

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato, or white flour tortillas and cut into bite-size spirals

Hummus B'Tahini V, VG

traditional hummus spread accented with toasted sesame and served with mini naan flatbread

Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salami served with assorted crackers

...add one of these to accent your menu! (based on two per person)

Grilled Shrimp GF

marinated in flavorful spices, grilled and served with a rich remoulade sauce
\$3.50 per person

Miniature Beef, Turkey and Ham Sandwiches

served on small rolls with mayonnaise and Dijon mustard on the side
\$6.50 per person

Grilled Tenderloin Display GF

Sliced tenderloin beautifully displayed and served with slider rolls, horseradish cream and roasted garlic mayonnaise
\$13.50 per person

Raspberry Barbecued Shrimp GF

shrimp wrapped in bacon and grilled with a raspberry barbecue glaze
\$5.00 per person

Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy peppadew pepper
\$3.00 per person

Fruit Kabobs GF, V, VG

strawberry, honeydew, cantaloupe, & pineapple skewers
\$4.00 per person

Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies
Goosey Butter Bites
Cranberry Blondies
Chocolate Dipped Strawberries
\$3.00 per person (2 per person - minimum 25 people)

Boursin Fig Flowers V

rich Boursin cheese with a fig glaze in a phyllo shell
\$3.50 per person

Decadent Delights Trays V

Mini Smores
Mango Raspberry Cheesecakes
Salted Caramel Tollhouse Cookies
Turtle Cheesecake Shots
Chocolated Dipped Strawberries
\$6.00 per person (2.5 per person - minimum 25 people)

Chocolate Bacon Skewers
\$3.50 per person

Pricing on last page (page 18)

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

Hors D'oeuvre Menu #2

Select 4 :

Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden served with burre blanc dipping sauce

Pistachio Encrusted Salsicce Lollipops

homemade Italian Sausage encrusted with crushed pistachios and served on a lollipop stick for a unique presentation

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a tangy banana soy glaze

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun-dried tomato bloom

Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with choice of dips (choose 2):
Buffalo • Honey Mustard • Teriyaki • Barbecue Ranch • Honey Garlic

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

Sicilian Meatballs Marinara

bite-sized Italian meatballs served in our rich homemade marinara sauce

Chipotle Peach Chicken Skewers

skewered chicken caramelized with a glaze made with grilled peaches and just a hint of chipotle pepper

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto puff pastry, then rolled, cut into spirals and baked

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 3:

Buffalo Chicken Tortillas

chicken folded into buffalo sauce infused cream cheese, wrapped in tortillas and cut into bite-size spirals

Lime Jackfruit Carnitas GF, V

with avocado and sour cream on tortilla crisp

Mini Mojo Pork Taco GF

one-bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

**Roasted Eggplant & Red Pepper GF, V
Ricotta Crostinis**

Tuscan Tomato Bruschetta V
a crisp baguette topped with Roma tomato, Buffalo mozzarella, fresh basil, and drizzled with virgin olive oil

Twisted Deviled Eggs GF, V

three twists on an old classic:
Avocado with Pico de Gallo, Spicy Buffalo, and Bacon Ranch

Antipasto Bruschetta

crostini with Boursin cheese, diced salami, tomatoes, olive tapenade with a balsamic syrup drizzle

Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished with red grape relish

California Rolls Assortment GF

vegetarian rolls (cucumber, carrot, red pepper), avocado crab, and Tobiko Japanese caviar with soy sauce, ginger, and wasabi

Orlando's Cheese and Salami Display GF
assorted domestic cheeses and cubes of Italian salami served with assorted crackers

Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Pricing on last page (page 18)

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

Hors D'oeuvre Menu #3

Select 4:

Rolling Mac & Cheese V
traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

Orange Ginger Chicken Sate GF
with sweet citrus and spicy ginger glaze

Buffalo Chicken Paninos
miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

Habanero Lime Chicken GF
seared with a zesty honey lime habanero sauce, skewered and served chilled on a lime garnished tray

Arancini de Riso V
creamy risotto rolled with Asiago cheese, breaded and deep fried, served with marinara sauce for dipping

Grilled Cheese Burger Sliders (add \$1.00)
grilled mini burgers with a Boursin cheese spread and topped with a skewered grape tomato and dill pickle chip for a festive presentation

Smoked Chicken Empanada
tender smoked chicken breast in a flaky pastry with roasted corn and bell peppers

Dim Sum
traditional pork "pot-stickers" served with a Thai chili dipping sauce (a vegetarian version is also available)

Pork Egg Rolls
filled with Asian vegetables and pork, deep fried until golden brown served with sweet and sour sauce

Prosciutto Asparagus
tender asparagus wrapped in a thin layer of prosciutto with Asiago cheese, and baked in a blanket of phyllo pastry dough

French Onion Gruyere Tart V
caramelized onion jam baked with Gruyere cheese in a pastry shell

Assorted Flat Breads
mini flatbreads with your choice of topping: buffalo chicken, Italian sausage, or confetti vegetable and finished with a melted Italian cheese blend

Chorizo Stuffed Jalapeno Poppers

Louisiana Chicken Wings GF
deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild or too spicy—just right—served with ranch dip

Paella Stuffed Mushrooms V, VG

Italian Sausage Stuffed Mushrooms GF

Chimichurri Beef Skewers GF (add \$2.00)
skewered tenderloin bites topped with house made chimichurri sauce

Select 3:

Fire Roasted Vegetables GF, V, VG
asparagus, mushrooms, red pepper, zucchini and yellow squash, marinated, roasted and colorfully displayed served with red pepper and buttermilk dips (

Boursin Shrimp Soufflé
with a panko crust and finished with roasted red pepper pesto

Antipasto Display GF
a bountiful display of Italian cheeses, Genoa salami, green and black olives, pepperoncini, and balsamic marinated artichokes served with sliced baguettes

Everything Bacon Skewers GF
"everything" seasoning (similar to everything bagel) encrusted bacon

Smoked Salmon Blini
mini buckwheat pancake topped with smoked salmon garnished with crème fraiche and chives

Gourmet Cheese Fondue GF, V
a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and served with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French bread and includes vegan sun-dried tomato dip

Grilled Shrimp GF
marinated in flavorful spices, grilled and served chilled with a rich remoulade sauce

Sesame Seared Tuna Canape
sesame encrusted Ahi tuna served on a crispy won ton with wasabi aioli and pickled ginger

Prosciutto Wrapped Mozzarella GF
with balsamic syrup drizzle

Edamame and Pea Hummus Canapes GF, V, VG
served in cucumber cups and garnished with roasted tomato

Veggie Shots GF, V
a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass then finished with a carrot stick, yellow squash, red pepper and a spear of asparagus

Bruschetta Presentation GF, V
Select 3:
•Hummus B'Tahini •Olive Tapenade
•Red Pepper Pesto •Feta Artichoke
•Roasted Tomato Balsamic
•Curry Almond and Roasted Eggplant Hummus with caramelized onion herb focaccia crostini, sliced baguettes and gluten free crostini for spreading

Charcuterie Presentation GF
an assortment of cheeses and cured meats garnished with cornichon, pickled onions, olives, and peppers, served with sliced baguettes, lavash, crackers, blackberry Dijon and whole grain mustard

Grilled Lemon Pepper Snow Pea Shrimp GF
skewered on knotted bamboo

Mediterranean Beef Sandwich
freshly baked focaccia bread filled with roast beef, Asiago mayonnaise and flavorful olive tapenade

Three Little Pigs Sliders
mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

Tuscan Chicken Sandwiches
grilled chicken breast with fresh sliced tomato and mozzarella cheese with basil Asiago mayonnaise and home-made caramelized onion focaccia bread

Cabrese Skewers GF, V
balsamic marinated grape tomato skewered with basil and fresh buffalo mozzarella

Pricing on last page (page 18)

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Signature Stations



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Catering and Event Design

Grazing Station

Includes:

Gourmet Cheese Fondue V

a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and serve with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread.
Includes sun dried tomato dip (vegan)

Select 2:

Pistachio Encrusted Salsicce Lollypops

homemade Italian Sausage encrusted with crushed Pistachios and served on a lollypop stick for a unique presentation

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a tangy banana soy tomato glaze

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun dried tomato bloom

Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

Antipasto Bruschetta

crostini with Boursin cheese, diced salami, tomatoes, olive tapenade with a balsamic syrup drizzle

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian sausage served with assorted crackers

Roasted Eggplant & Red Pepper GF, V Ricotta Crostinis

Tuscan Tomato Bruschetta V
a crisp baguette topped with a slice of balsamic marinated Roma Tomato, Buffalo Mozzarella, and fresh basil

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto puff pastry, then rolled and cut into spirals and baked

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 2:

Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished with red grape relish

California Rolls Assortment GF

Vegetarian Rolls (cucumber, carrot, red pepper), Avocado Crab, and Tobiko Japanese Caviar with soy sauce, ginger, and wasabi

Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies
Goopy Butter Bites
Cranberry Blondies
Chocolate Dipped Strawberries

\$3.00 per person (2 per person - minimum 25 people)

Sweet Additions

Decadent Delights Trays V

Mini Smores
Mango Raspberry Cheesecakes
Salted Caramel Tollhouse Cookies
Turtle Cheesecake Shots
Chocolate Dipped Strawberries

\$6.00 per person (2.5 per person - minimum 25 people)

Pricing on last page (page 18)

GF = gluten free (without the crackers, breads, etc.)

VG = vegan (without the dips)

V = vegetarian (may include dairy)

Classic Station

Select 1:

Turkeytini

We start with an elegant martini glass (disposable), add one shot of homemade sage dressing, one shot of roast turkey and gravy and finish with a toothpick of cranberries as a garnish. The perfect comfort cocktail!

Fiesta Fajita Station GF

Chicken and Steak grilled with peppers and onions at the station, served with house made salsa roja, corn and black bean salsa, sour cream, green onions, jalapenos and cheddar cheese. Offered with flour tortillas. Gluten free corn tortillas available upon request

Ramen Noodle Bar V, VG

Chef adds your choice of Miso chicken or vegetable broth to a bowl of ramen noodles.

Guests can customize with these fun toppings:
Seasoned Pork Shoulder, Green Onions, Toasted Sesame Garlic Oil, Hard Boiled Eggs, Bean Sprouts, Kimchi, Pickled Carrots, Togarashi Seasoning

Asian Stir Fry Station GF, V, VG

Stir fried at the station in a wok, assorted vegetables with Chicken or Vegetarian served over Jasmine Rice in small Chinese take out containers (offered with chop sticks and forks)

Slider Station

Your guests will choose from these mini sandwiches prepared to order by our chef at the station.

Choose 3

- ◆ Chimichurri beef with cilantro & coriander
- ◆ Roast beef with Kentucky bourbon glaze and caramelized onions
- ◆ Smoked pulled pork with tangy barbecue sauce
- ◆ Korean pork with Kimchi
- ◆ Teriyaki Chicken with grilled pineapple
- ◆ Miso Chicken with Sriracha Aioli
- ◆ Gorgonzola Portabella Mushroom V

Quesadilla Station

Three types of Quesadillas grilled at the station:
Chicken, Steak, and Cheese (V)
with Pico de Gallo, Cheeses, and Jalapenos offered with Sour Cream, Guacamole, and Salsa

Pretzel Bar V, VG

Fresh Baked Pretzel Bites house-made soft salted pretzel bites served warm with these fun dipping sauces:

- ◆ Cheddar Bacon Ale
- ◆ Chardonnay Cheese Fondue
- ◆ Kentucky Bourbon
- ◆ Honey Mustard
- ◆ Blackberry Dijon
- ◆ Spicy Buffalo

Mac & Cheese Cakes

Zwickel Lager, Smoked Gouda and Cheddar Mac cake breaded with panko crumbs, pan fried at the station and finished with pork belly ribbons and a maple bacon syrup drizzle

Mac and Cheese Martinis v

a childhood favorite but not exactly how Mom used to make it. We blend gourmet cheeses and tossed in penne pasta, serve in an elegant martini glass (disposable) offering guests the following toppings to customize their Mac and Cheese:

- | | |
|--------------------------|----------------------|
| Crumbled Bacon | Crumbled Cheez-Its |
| Diced Chicken Breast | Roasted Red Peppers |
| Broccoli Florets | Grated Asiago Cheese |
| Scallions | Asparagus |
| Italian Sausage Crumbles | |

Add Shrimp \$1.25 per

Offer Gluten Free Mac \$1.00 per serving provided

Home-Style Mashed Potato Bar

Red-skin mashers topped with guest's choice of
Yankee Pot Roast
Turkey and Gravy
Brussel Sprouts and Bacon
Cream Corn toppings V

Add Mashed Cauliflower for a healthier choice V, VG for \$1.00 per person

Gourmet Grilled Cheese Station v

Choose Three:

- ◆ Brie Cheese and Walnuts on Cinnamon Raisin Bread
- ◆ Colby Cheese and Sliced Pear on Brioche
- ◆ Smoked Gouda Cheese on Calamata Olive Bread
- ◆ Provolone and Prosciutto on Italian Loaf
- ◆ Boursin and Caramelized Onion on Sun-dried Tomato Bread

Add Roasted Pepper and Roma Tomato Soup V for

Many of our stations can better accommodate vegans, vegetarians, and gluten free diets based on choices made, see consultant for more details.

Signature Station

Select 1:

Shaken Not Stirred Salad "Bar" GF, V, VG

This is anything but your typical salad bar!

Set up like a beverage bar (glass rented separately).

Guests are offered three salads to choose from:

The Saki: Japanese soba noodles, Thai peanut Saki dressing, Asian vegetables and char siu pork

The Cosmo: Baby field greens, dried cranberries, haystack mountain goat cheese, roasted sweet corn, sugared almonds and Absolut Cranberry Vodka vinaigrette

The Margarita: Tabasco and tequila chicken breast shredded romaine, roasted red peppers, lime pepper tortilla straw, tomato concasse and cilantro lime vinaigrette.

Our bartender will place these ingredients into a martini shaker to shake them up and then "pour" your salad into either a martini or margarita glass. This is as much fun to watch as it is to eat.

This station is always "shaken, not stirred"!

Gourmet Mac and Cheese Martini Bar V

Guests choose their Mac and Cheese from

Three Cheese, Pesto, or Lobster

Then are offered the following toppings to customize:

Crumbled Bacon	Asparagus
Scallions	Crumbled Cheez-Its
Diced Chicken Breast	Roasted Red Peppers
Broccoli Florets	Grated Asiago Cheese

Italian Sausage Crumbles

Add Shrimp \$1.25 per person

Offer Gluten Free Mac \$1.00 per serving provided

Smashed Potato Martini Bar GF, V, VG

Guests are given a choice of the following toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass (disposable)

Cheddar Cheese	Crumbled Bacon
Chives	Jalapeno Peppers
Roasted Tomatoes	Mushrooms
Bleu Cheese	Sour Cream
Freshly Ground Pepper	Horseradish

Cavatappi Station V, VG

This chef manned station will offer "made to order" cavatappi pasta (corkscrew shaped) mixed with your choice of sauce:

olive oil basil pesto, Alfredo or marinara sauce

tossed with your choice of the following ingredients

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles

Jalapenos

Street Taco Fusion GF, V, VG

our chef will prepare these unique tacos to order in soft flour tortillas with a gluten free corn tortillas available upon request

Select 3 for your guest to choose from:

- ◆ Mango Mahi Mahi with Jicama Slaw and Pickled Onion
- ◆ Korean Barbecue Chicken with Kimchi
- ◆ Black Bean and Roasted Corn with Avocado Creme
- ◆ Pork Carnitas with Poblano and Red Peppers
- ◆ Barbecue Jackfruit with Caramelized Pineapple

Chicken & Waffle Station

Waffles made at the station served with crispy chicken tenders topped with maple bacon syrup

Taco or Nacho Bar GF, V, VG

A festive station for either soft or hard tacos or nachos! Your guests can prepare their own fiesta masterpiece with their choice of:

Seasoned Ground Beef	Guacamole
Jalapeno Cheese Sauce	Sour cream
Manchego Cheese Sauce	Pico de gallo
Sliced jalapeno peppers	House made Salsa

and a variety of hot sauces.

You can also upgrade your bar with fajita style grilled beef and chicken! (\$1.50)

Carving Station GF

A variety of meats are available for carving stations: (select 2)

- ◆ Top Round of Beef
- ◆ Carved Cherry Smoked Breast of Turkey
- ◆ Smoked Beef Brisket
- ◆ Grilled Chicken Breast
- ◆ Smoked Pork Loin
- ◆ Pork Belly
- ◆ Apple Cider Glazed Ham

Corned Beef (add \$.50 per person)

Roasted Tenderloin Au Poivre (add \$9.50 per person)

served on assorted Bakery Rolls with these condiments:

(select 4)

- | | |
|-----------------------------------|----------------------|
| ◆ Roasted Garlic Mayonnaise | ◆ Dijon Mustard |
| ◆ Smoked Tomato Marmalade | ◆ Horseradish Mousse |
| ◆ Smoky Barbecue Sauce | ◆ Blackberry Dijon |
| ◆ Zesty Asian Orange Ginger Glaze | |

Herb Risotto Martini Bar V, VG

Chef prepares customized risotto to order with guest's favorite toppings, served in an elegant martini glass (glass rented separately)

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles
Jalapenos	Bleu Cheese

Freshly Ground Pepper

Add Shrimp \$1.25 per person

Savory Crepe Station V

Chef hand crafted to order

filled with your choice of savory offerings:

Grilled Chicken with asparagus and Gruyere cheese and balsamic glaze

Fennel Sausage with leeks, apple and goat cheese

Spinach Artichoke with brie cheese and mornay sauce

Burger Sliders GF

(additional \$2.50)

offered on mini fresh bakery buns with these gourmet accompaniments:

American & Swiss Cheeses	Guacamole
Bacon Bits	Sliced Tomatoes
Sliced Pickles	Jalapeno Peppers
Mustard	Mayonnaise
Home Made BBQ Sauce	Ketchup
Dijon Mustard	

Add House Made Chips with Sea Salt
\$1.00 per person

Many of our stations can better accommodate vegans, vegetarians, and gluten free diets based on choices made, see consultant for more details.

Hors D'oeuvre Menus Per Person Pricing

Hors D'oeuvre Menu #1

75 - 99 guests \$28.00	100 - 199 guests \$27.00	200+ guests \$24.00
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Hors D'oeuvre Menu #2

75 - 99 guests \$33.00	100 - 199 guests \$32.00	200+ guests \$29.00
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Hors D'oeuvre Menu #3

75 - 99 guests \$41.00	100 - 199 guests \$40.00	200+ guests \$37.00
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Signature Stations

75 - 99 guests \$49.00	100 - 199 guests \$48.00	200+ guests \$45.00
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All quoted prices are based on the number of guests for a 4-hour event and includes buffet service for 2 continuous hours (additional staffing fees may apply depending on venue chosen and longer event times). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These items are customized for each event depending upon the number of guests expected.

Additional fees also include a \$40 per vehicle charge and rental delivery/pick up charges if applicable.

We will be happy provide a proposal upon request.

All prices listed are subject to an 22% service charge & sales tax.

See your catering consultant or possible substitutions or to design a customized menu!

Bar Packages



4300 Hoffmeister Ave.
St. Louis, MO 63125 · 314.638.6660
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orlandogardens.com

Catering and Event Design

Full Open Bar: House Brands

house brand bourbon, gin, vodka, rum,
amaretto, tequila, and scotch,
Sauvignon Blanc, Moscato, and Cabernet Sauvignon, bot-
tled Bud-Light, Budweiser, and Bud Select,
Pepsi, Diet Pepsi, and Starry sodas

\$20.00 per person

for up to 4 hours - \$5.00 per each additional hour

Beer, Wine and Soda Bar

bottled Bud-Light, Budweiser, and Bud Select,
Sauvignon Blanc, Moscato, and Cabernet Sauvignon,
Pepsi, Diet Pepsi, and Starry sodas

\$18.00 per person

for up to 4 hours - \$4.50 per each additional hour

Full Open Bar: Call Brands

Seagram's 7, Jim Beam, Tanqueray Gin, Tito's Vodka,
Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila,
Pepsi, Diet Pepsi, and Starry sodas

choice of 3 wines (from: Sauvignon Blanc, Chardonnay,
Cabernet Sauvignon, Pinot Noir, and Moscato wines),

choice of 3 beers (from bottled Bud-Light, Bud Select,
Goose Island, and Kona Big Wave Golden Ale)

\$25.00 per person

for up to 4 hours - \$6.25 per each additional hour

Full Open Bar: Premium Brands

Four Roses Bourbon, Jack Daniels, Jim Beam, Jameson
Irish Whiskey, Tanqueray Gin, Grey Goose Vodka,
Tito's Vodka, Bacardi Rum, Captain Morgan Rum,
Dewars Scotch, and Jose Cuervo Tequila
Pepsi, Diet Pepsi, and Starry sodas

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon,
Pinot Noir, and Moscato wines,

choice of 3 beers (from bottled Bud-Light, Bud Select,
Goose Island IPA, and Kona Big Wave Golden Ale)

\$28.00 per person

for up to 4 hours - \$7.00 per each additional hour

**Our Professional Bartenders are billed per hour @ \$35.00 per hour based on
service hours, 1 hour for setup and a half hour for breakdown (4 hours minimum)**

Self-Service Soft Bar

includes water, ice tea, lemonade, Pepsi, Diet Pepsi, and Starry sodas, condiments, ice, and disposable glassware set up on a beverage station
(additional charge required for a beverage attendant, ask your consultant for details)

\$8.00 per person for up to 4 hours - \$2.00 per each additional hour

**All pricing based on a minimum of 50 guests for up to 4 hours and include mixers,
condiments, fruit garnishes (where appropriate), and ice with disposable glassware**

Add approximately \$4.25 per person for glass glassware rental (all purpose & wine glasses-includes the cost of additional staff required for bussing)

Prices do not include the rental of bars or tables

Ask us about Specialty Cocktails!

Craft and import beers, additional wine selections, and liqueurs, available by request at an additional charge

Host, cash, or soft drink bar services are also available as well as prices for smaller groups, please call for pricing

All prices subject to a 22% service charge and sales tax.